

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

IN THE CLAIMS:

1. ~~Process~~ A process for the manufacture of a food product, ~~comprising of the pizza type, characterized in that it consists in:~~

-preparing a raw pizza dough (1) rolled out in a format substantially double that of the product to be obtained;

-conventionally placing on ~~this~~ said raw pizza dough (1) ~~the various pizza topping ingredients chosen, such as tomato sauce, mushrooms, ham, and the like;~~

-cooking ~~this~~ said raw pizza dough (1) with its pizza ingredients in a pizza oven, on the base and with the ambient heat of ~~this~~ said pizza oven;

-folding the cooked dough (1) with topping over itself on leaving the oven and forming a pouch in a format corresponding to that of the product to be obtained, substantially with juxtaposition of the top (5) and bottom (7) borders of the folded dough forming a peripheral edge between said borders; and

-coating the peripheral edge and the possible ingredients which are level with said substantially juxtaposed borders (5, 7) with a cordon of edible paste (3), based on starch and/or potato starch, which solidifies under the heat of the cooked dough on leaving the oven with setting on the peripheral edge of said borders, thus closing the pouch formed.

2. ~~Process~~ The process according to claim 1, ~~characterized in that wherein~~ the format of the rolled-out raw pizza dough (1) ready for cooking is advantageously rectangular, so as to form, after folding into two equal parts, a product whose format is also rectangular and uniform and corresponds to half that of the rolled-out dough (1).

3. ~~Process~~ The process according to either of claims 1 and 2, ~~characterized in that~~ wherein the cordon (3) for joining the borders (5, 7) of the folded portions is a simple edible paste derived from a mixture of a cereal grain flour and water to the appropriate viscosity for adherent application to said borders (5, 7).

4. ~~Process~~ A process for the industrial manufacture of a food product ~~of the pizza type,~~ having a format similar to that of a sandwich, ~~characterized in that it consists in comprising~~ carrying out continuously the following various successive operations on a manufacturing line:

~~the preparation of~~ preparing a raw pizza dough,
~~the placing of this said raw pizza dough, for example by extrusion~~
~~lamination,~~ in the form of a uniform continuous band (9) having substantially double the width of that of the product to be obtained, on a moving conveyor belt of the manufacturing line,

~~the topping with pizza ingredients (15) of said moving band (9) of pizza~~
dough with pizza ingredients,

~~the cooking said moving band of pizza dough with topping, while moving,~~
~~in a tunnel oven (23), for example, of the dough band with topping,~~

~~the consecutive folding of the cooked and hot dough band with topping~~
over itself, border to border, forming a peripheral border edge, its cutting into folded band components (33) having a format of defined length, ~~and the separation~~ separating of said band components by a defined small gap,

~~the application of~~ applying a cordon of edible paste (27), ~~for example by~~
~~nozzle injection,~~ over the peripheral border edge (29) of the folded band components (33),
and

~~the cooling of the~~ food product obtained before its final packaging.

5. ~~Process~~ The process according to claim 4, ~~characterized in that wherein~~ the cutting to length and ~~separation~~ separating by a small gap of the band components may take place before cooking in the oven, before or after topping.
6. (Canceled)
7. (Canceled)
8. ~~Food~~ A food product ~~of the pizza type~~, produced in the shape of a pouch closed with a cordon of edible paste (3) set on the edge of its border (5, 7), ~~characterized in that wherein~~ the pouch is formed in the hot state, folded and rolled up on itself, after cooking, with hardening of the cordon (3).
9. ~~Food~~ The food product ~~of the pizza type~~, according to claim 8, ~~characterized in that wherein~~ said formed pouch is closed on one side, by pressing down, in the hot state after cooking, a longitudinal border (41) of a half-portion of dough band over the other, ~~the closing of the lateral sides (43) being obtained with an edible cordon.~~
10. ~~Food~~ The food product ~~of the pizza type~~, according to claim 8, ~~characterized in that wherein~~ said formed pouch is closed by folding a longitudinal border (41) and lateral borders (45) of a dough portion which are pressed down in the hot state over the other portion.